

# DINNERLY



## Cranberry-Orange Crumb Cake:

Great for Brunch!



30-40min



2 Servings

Few things make weekend brunch brighter than a hot cup o' joe and freshly baked goodies. Case in point: this cranberry-orange crumb cake. Sweetened with raspberry jam and lightened by Greek yogurt, it'll be a hit with the whole fam. That is, unless you want to squirrel away the leftovers for breakfast, or even a late-night dessert with a scoop of ice cream. We won't judge. We've got you covered!



### WHAT WE SEND

- 1 orange
- 3 (½ oz) pkts raspberry jam
- 2 oz dried cranberries
- 10 oz self-rising flour <sup>1</sup>
- 5 oz dark brown sugar
- 4 oz container Greek yogurt

### WHAT YOU NEED

- 8 Tbsp butter <sup>7</sup>
- kosher salt
- 1 egg <sup>3</sup>

### TOOLS

- 8x8-inch baking dish
- small skillet

### ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 170kcal, Fat 6g, Carbs 27g, Proteins 3g



#### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Grease bottom and sides of an 8x8-inch baking dish. In a small skillet, melt **8 tablespoons butter** over medium heat; set aside.

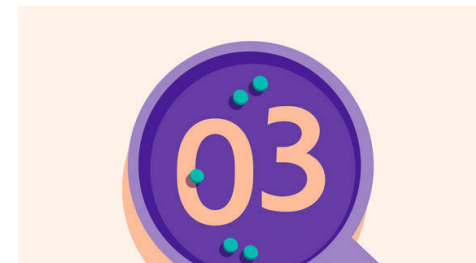
Into a medium bowl, zest **orange** and squeeze **2 tablespoons orange juice**.

In a small bowl, stir together **all of the raspberry jam, dried cranberries, and 1 tablespoon water**.



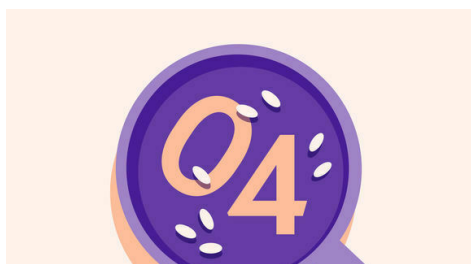
#### 2. Prep streusel topping

In a separate medium bowl, combine **¾ cup self-rising flour, ½ cup loosely packed brown sugar, and a pinch of salt**. Add **5 tablespoons melted butter** and stir together until well combined and clumps start to form.



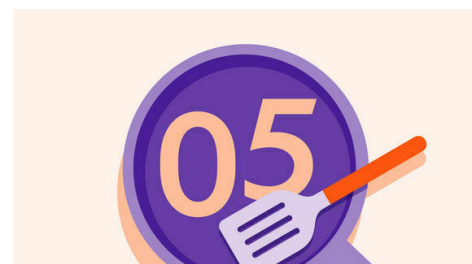
#### 3. Make batter

To bowl with **orange zest and juice**, add **remaining flour, brown sugar, and melted butter**. Add **all of the Greek yogurt, 1 egg, ½ cup water, and ¼ teaspoon salt**. Whisk until batter is just combined (it will be a bit lumpy).



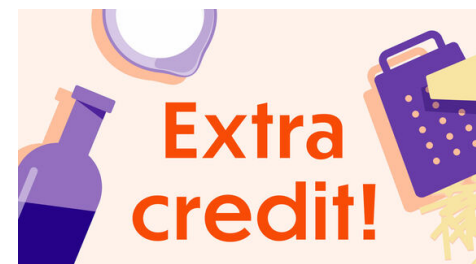
#### 4. Assemble

Scrape **batter** into prepared baking dish. Spoon **cranberry-jam mixture** over batter (it will not cover all of the cake). Using your fingers, pinch **streusel topping** to create large clumps and sprinkle over top.



#### 5. Bake & serve

Bake **cranberry-orange crumb cake** on center oven rack until puffed, browned, and a toothpick inserted into the center comes out clean, about 30 minutes. Allow to cool for at least 15 minutes before cutting into squares and serving. Enjoy!



#### 6. Save it for later!

Wrap your cake in foil or plastic wrap (or place in a sealed container) and store at room temperature for up to 3–4 days.